

# Dinner events at the Glyptotek

## Menu suggestion from Picnic by Lasse Askov

### Welcome in the Winter Garden

*Small canapés to wake up your appetite. These are designed to eat with your fingers while the guests mingle.*

Three types of small tarts with avocado, smoked cheese, and beef tartar  
Champagne Grand Cru, Pierre Paillard

### Dinner in the Central Hall

*The menu is elegant served on Royal Copenhagen plates and based on well-known tastes with a modern expression. The main course is served with supplement on the side.*

#### Starter

Scallops with dried tomato, asparagus, pickled onions, and aromatic oil  
Sourdough bread with whipped butter  
White wine: Riesling Trocken, Weingut Johann Schnell

#### Main

Beef tenderloin with ramson, stuffed mushroom, creamy potato, and crispy crumble  
Red wine: Maranges 1 er cru, Domaine Roger Belland, Bourgogne

#### Dessert

Lemon pie with poppy seed, marzipan and burnt meringue  
Filter coffee from Prolog Coffee Bar  
Tea from Hellerup The Depot

### Prices

Snacks and 3 courses from 550,- per person  
Wine pairing, still and sparkling water and coffee from 500,- per person  
Coordination, tableware rental, decoration and waiters from 500,- per person

*All our prices ex VAT (Danish value added tax) and the minimum number of place settings is 80.*

*Menu and wines above are only examples and can be adjusted.*

*The final number of place settings must be confirmed ten working days in advance and is thereafter binding.*

*Prices do not include menu tasting, which will be charged 10.000 ex VAT for 2-8 persons.*

*Please contact us for further information.*